



# White Chocolate and Lemon Cupcakes

12 cupcakes



up to 20 Min.



## Ingredients:

### For the cake:

12 Dr. Oetker Muffin Cases  
150 g Caster Sugar  
150 g Margarine  
150 g Self-Raising Flour  
70 g Dr. Oetker 26% White Chocolate  
10 ml Dr. Oetker Madagascar Vanilla Extract (2 tsp)  
2 Medium Eggs

### To decorate:

250 g Icing Sugar  
5 ml Dr. Oetker Sicilian Lemon Extract (2-4 drops)  
Dr. Oetker Yellow Extra Strong Food Colour Gel  
120 ml Water (5-8 tbsp)  
500 g Dr. Oetker Ready to Roll Marzipan

- 1 Pre heat your oven to 180°C, 160°C Fan Oven, Gas mark 4. line a muffin tray with Muffin Cases.
- 2 Beat the eggs and set aside. Cream the margarine and sugar together in a large mixing bowl until pale, light and fluffy.
- 3 Add the Vanilla Extract, a tablespoon of the flour, half of the eggs and combine.
- 4 Add another tablespoon of flour and the remaining egg mixture.
- 5 Sift the remaining flour on top of the mixture and fold to combine completely. Add the White Chocolate Chunks to the mixture and combine.
- 6 Fill the Muffin Cases just over half way and bake for 18 - 20 minutes or until they are firm to the touch. Leave to cool completely.
- 7 Mix the Lemon Extract and icing sugar together. Add the water two tablespoons at a time to create the desired consistency.
- 8 Add the Sunshine Yellow Gel Food Colour gradually to achieve the desired shade. Put enough icing on each cupcake to cover the top.



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- 9 Use Dr. Oetker Ready-to-Roll Marzipan to create the flowers for decoration. If you are making the flowers by hand, start by rolling out five balls of marzipan the size of garden peas.
- 10 Flatten the first ball then roll it from one side to the other to create a cone. This is the centre of your flower.
- 11 Flatten the next ball and wrap it around the centre cone and roughly shape into a petal.
- 12 Repeat on the opposite side and alternate with the remaining balls of marzipan

